

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/13/17 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 11/14/17 **Time:** 08:40
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES111417-0108

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
2090	4-30	13 Ounces	Reddi Whip 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2091	5-1	15 Ounces	Sommer Maid 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2092	5-1	13 Ounces	Best Choice 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2093	5-1	15 Ounces	Panara 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2094	5-1	14 Ounces	Classic 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2095	5-6	7 Ounces	Best Choice 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2096	5-12	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2097		200 mL	In Plant Raw #3 37*		Not Found		<2,500 EPAC/g			

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Darneice Owens

Plating Date: 11/14/17 **Time:** 10:10

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

